

Astrid Feest

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PROFILE

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Executive Chef — Haley - Bartell (Jan 2023 - Jul 2025)

- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 258 guests with 95%+ client satisfaction.

Executive Chef — Gutkowski, Jast and Johnston (Jan 2020 - Feb 2023)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 28% with vendor negotiations and waste controls.

Private Chef — Hoppe, Haley and Cummings (May 2024 - Dec 2024)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 15% through optimized dish pricing.
- Catered private events for up to 53 guests with 95%+ client satisfaction.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Feeney - Crist (Jun 2024 - Nov 2024)

- Maintained food cost under 24% with vendor negotiations and waste controls.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 107 guests with 95%+ client satisfaction.

SKILLS

Cuisine Styles

French • Pastry • Italian

Kitchen Skills

Baking • Cost Control • Menu Design • Plating

Operations

Supplier Negotiation • Inventory Management • Event Planning

Soft Skills

Training

EDUCATION

B.A. Hospitality Management, Baumbach, Abbott and Feeney College (2023)

CERTIFICATIONS

- HACCP Level 3
- Certified Sommelier (optional)
- Food Safety Manager